



Make it chocolate

Traditional Diwali gifts need not be regular mithai and dry fruit. How about some chocolate goodies this year?

Chandanna, "Rum flavoured chocolates are more popular at Christmas." Corporate clients place orders for large numbers, with

The growing trend in cosmopolitan Bangalore is seeing traditional Diwali gifting move away from mithai like kajoo burfis and boondi laddos to delicious handmade chocolates and its associate goodies. And Bangalore's chocolatiers are rising to the occasion, creating delicious treats which are bound to wow the recipient.

"Corporates are wanting their chocolates packed in long slim gold boxes," says Chandanna Shaa. For those wanting to gift



something more opulent, combos of chocolates with pretty diyas and dry fruits are ordered. "Otherwise it's too much chocolate," she says. People who order inevitably wait until the very last week before placing their orders, and soon there's a deluge of orders coming in all at once.

And preferred flavours? "The nut-based chocolates are always popular, especially almond, butterscotch and cashew," says



costs going up to Rs 1500 per box for major clients. Dark chocolates with a variety of fillings are the order of the day, though Chandanna combines this with white to make strikingly attractive combinations.

"The great thing about chocolate is that it doesn't spoil quickly, unlike traditional mithai. It's also not too sweet. So it's growing in popularity," she adds.